

Kan's

冠蒙臨盛會
園宴敘名流



708 GRANT AVENUE • CHINATOWN • SAN FRANCISCO

HOW TO ORDER

Each dish listed in this menu is custom-cooked in the manner of an a la carte order. Unlike Western arrangement of the menu, Chinese food is traditionally prepared in portions to be served "Family Style."

For a party of two people, a soup and 2 or 3 other dishes with rice are sufficient. For larger parties order a soup, and other dishes in the same number as there are people in your party, plus "one for the table." (Example—for a party of five, order a soup, 6 dishes, and rice.)

For a party of eight or ten, dishes must be enlarged to "Double Orders," which is twice the ordinary quantity. In this case reduce the variety in accordance to your desire.

If you are unfamiliar with Chinese food, our waiters, hosts, or hostess will be only too pleased to help you select your dinner.

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MUSHROOM SOUP (Mo Goo Gung)—
Diced Bamboo Shoots, Water Chestnuts,
Button Mushrooms, Garden Peas and Ten-
der Pork in Clear Soup75

DICED DUCK SOUP (Opp Napp Gung)
—Diced Duck Soup with Bamboo Shoots,
Water Chestnuts, Black Mushrooms, Lotus
Nuts, and Fresh Garden Peas95

TIENTSIN CRAB MEAT SOUP (Fun
See Hai Yuke Tong)—Tientsin Vermicelli
and Crab Meat in Rich Broth1.25

BIRD'S NEST SOUP (Yeen Woh Tung)
—Choice Imported Yeen Woh in thick
Chicken Soup, garnished with finely
chopped Chinese Ham1.50

SHARK'S FIN SOUP (Gai Yung Yee
Chee)—Selected golden cartilage of
Shark's Fin blended with Creamed Chicken
in Thick Soup. (Serves 2 or 3)2.50

SEA WEED SOUP (Gee Choy Tong)—
Flaky imported Sea Weed with chopped
Water Chestnuts and Egg Flower in a full-
bodied Soup50

MELON CUP SOUP* (Doong Gwa
Joong)—In season only. Diced Chicken
and Duck, Bamboo Shoots, Lotus Nuts,
Mushrooms and Peas steamed with Chicken
Broth in Whole Winter Melon for three
hours. Medium (Serves 4 or 5)5.50
Extra Large (Serves 8 to 10)7.00

EGG FLOWER SOUP (Don Fah Tong)
A clear soup with egg flower50

MUSTARD GREEN SOUP (Gai Choy
Tong)40

ABALONE SOUP (Bow Yee Tong) .75



KAN'S VEGETABLE COMBINATION
(Siew Chow)—Finely cut Snow Peas, Bean
Sprouts, Wood Ears and Garden Vegeta-
bles in season sautéed with sliced tender
Beef1.25

BLACK OR WHITE MUSHROOM
CHOW YUKE (Mo Goo Chow Yuke)—
Slices of tender Beef or Pork sautéed with
Button or Chinese Mushrooms1.35

TOMATO BEEF (Foo Ker Ngow Yuke)
—Thinly sliced tenderloin of Beef cooked
with Tomatoes1.35

DICED CHINESE BROCCOLI (Gai Loo
Soong)—Finely cut green Chinese Broc-
coli sautéed with slices of tender Beef or
Pork1.35

SNOW PEAS (Lon Dow) — These flat,
Chinese Peas are also called Pea Pods or
Sugar Peas. To the Chinese there is but one
proper way to cook them—quick sauté in
a very hot "Wok", and served half-cooked
in order to retain the delicate flavor, crisp-
ness and food value.

SNOW PEAS with Barbecued Pork, Beef
or tender Pork1.25
SNOW PEAS with Water Chestnuts .1.25
SNOW PEAS with Chicken1.35
SNOW PEAS with Prawns1.35

WATER CHESTNUT CHOW YUKE
(Ma Tai Yuke) — Water Chestnuts and
tender Beef or Pork Slices sautéed1.35

WATER CHESTNUT TUMBLE (Mai
Tai Soong)—Finely chopped Water Chest-
nuts and Pork sautéed1.35

BAMBOO SHOOTS WITH CHICKEN
(Jook Soon Chow Gai)—Bamboo Shoots
sautéed with Breasts of Chicken1.75

BAMBOO SHOOTS WITH PRAWNS
(Jook Soon Ha Kow)—Prepared same as
with chicken1.50

CHINESE LONG BEANS WITH MEAT
(Dow Gok Soong)—In season only. Diced
Chinese Long Beans sautéed with finely
chopped Beef or Pork1.35

ASPARAGUS CANTON (Lei Soon
Ngow Yuke)—In season only. Sliced fresh
green Asparagus Tips sautéed with tender
Beef in Black Bean Sauce1.35

BITTER MELON WITH BEEF (Foo
Gwa Ngow Yuke)—In season only. Sliced
Bitter Melon and Beef Tenderloin Strips
sautéed1.35

*Advance Notice Required

No Service Less Than 1.00 Per Person



蛋
EGGS

PEAS WITH EGGS (Ching Dow Don)—
Fresh Garden Peas mixed with whipped
Eggs in a "Wok" 1.25

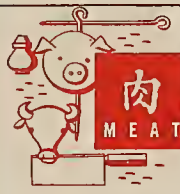
OYSTERS WITH EGGS (Ho Jing Don)
—Whipped fresh Eggs steamed with sliced
Oysters 1.40

PRECIOUS FLOWER EGG (Gwai Fah
Don)—Sliced Chinese Mushrooms, Bam-
boo Shoots, Snow Peas and Barbecued
Pork tossed with Eggs 1.50

CLAMS IN STEAMED EGGS (Sa Bok
Jing Don)—Prepared same as Oysters with
Eggs 1.40

EGG PATTIES (Yung Don) — A com-
bination of whipped Eggs, Bean Sprouts
and sliced Onions, Fried into small Patties
and served with Gravy.

With CRAB OR PRAWNS 1.25
With BARBECUED PORK 1.25
With CHICKEN 1.25



肉
MEAT

SWEET AND SOUR PORK (Goo Low
Yuke)—Tenderloin of Pork, batter fried
and sautéed with Pineapple and our special
Sweet and Sour Sauce 1.60

PINEAPPLE SPARERIBS (Bo Law Pai
Gwut)—Spareribs fried in batter and sim-
mered with Green Pepper and Pineapple
in Sweet and Sour sauce 1.25

SPARERIBS WITH BLACK BEAN
SAUCE (See Jup Pai Gwut)—Short cuts
of Spareribs cooked in See Jup Sauce . 1.25

GINGER BEEF (Sang Geong Ngow
Yuke) — Sliced tender Beef and Ginger
Root sautéed in our special Gravy . . 1.35

CHOPPED PORK (Gee Yuke Beang)—
Combination of lean chopped Pork, Water
Chestnuts and Black Mushrooms. Steamed
in a patty 1.50

OYSTER SAUCE BEEF (Ho Yow Ngow
Yuke) — Tender Beef sautéed with im-
ported Oyster Sauce 1.50



雞
CHICKEN

SO SEE CHICKEN (So See Gai) —
Shredded Barbecued Chicken, crushed Al-
monds, sliced Shallots, Chinese Parsley,
Mustard and fragrant Spices tossed to-
gether like a Salad 2.75

CHICKEN IN PARCHMENT (Gee Bow
Gai)—Filet of Chicken marinated in Spice
Sauce and deep fried while wrapped in
Parchment 1.95

CHICKEN WITH SNOW PEAS (Lon
Dow Gai Kow)—Pieces of Boneless Chick-
en sautéed with Sugar Peas, Water Chest-
nuts, Bamboo Shoots and Garden Vegeta-
bles 1.50

ALMOND CHICKEN (Hung Ngun Gai
Ding) — Tender pieces of Boneless
Chicken sautéed with Crunchy Almonds,
diced Bamboo Shoots, Water Chestnuts
and Garden Vegetables 1.75

CHICKEN WINGS A LA KAN (Jow Gai
Yik)—Meaty Chicken Wings dipped in
Parsley Batter and fried to a Golden
Brown 1.35

PINEAPPLE CHICKEN (Bo Law Gai
Kow)—Boneless chunks of Chicken sau-
téed with Green Pepper and Pineapple in
Sweet and Sour Sauce 2.00

SESAME CHICKEN (Gee Mah Gai) —
Sliced Breast of Chicken dipped in Water
Chestnut Flour, crisped in Peanut Oil
and topped with light Sauce and Sesame
Seeds 2.75

WHITE MUSHROOM CHICKEN (Mo
Goo Gai Pin)—Filet of Chicken sautéed
with Button Mushrooms, Bamboo Shoots,
Water Chestnuts and Vegetables. . . 1.75

WALNUT CHICKEN (Hop Tow Gai
Kow)—Tender pieces of Boneless Chicken
sautéed with roasted Walnuts . . . 2.50



鴨
DUCK

WHOLE PEKING DUCK* (Kwa Law
Opp)—Whole Young Duck spiced with
Condiments, rubbed with Honey and
Wheat Syrup, and barbecued until Skin
(which is the delicacy) is Crackling Brown.
Served with steamed hot 9 Layer Buns and
Condiments. Serves 4 6.50

PINEAPPLE DUCK (Bo Law Opp) —
Prepared same as the Chicken . . . 1.35

PRESSED MANDARIN DUCK (Wo
Siew Opp) — Boned, pressed Duck, sea-
soned, crisped and topped with a thick
Sweet and Sour Sauce and sprinkled with
chopped Nuts 1.50

LICHEE DUCK (Lichee Opp) — Squares
of Barbecued Duck, topped with Lichees
and Sweet and Sour Sauce 2.50

BARBECUED SOYO SQUAB (Hoong
Siew Bok Opp) — Tender, young Squab
marinated with Wing Nien Soyo and deep
fried in Peanut Oil 2.00

DEEP FRIED SQUAB (Sang Jow Bok
Opp)—Disjointed Squab dipped in Water
Chestnut Flour Batter and deep fried in
Peanut Oil 1.40



咖哩
CURRY

CURRIED CRAB A LA KAN (Goon Yin
Ga Lei Hai)—In Season Only, Ocean fresh
San Francisco Crab en Shell cooked in suc-
culent Curry Sauce with Tomatoes, Onions,
and Bell Peppers. Served with Steamed
Rice 2.75

TOMATO BEEP CURRY (Pon Ker
Ngow Yuke Ga Lei) 1.25

CURRY ROCK COD (Ga Lei, Shek
Bon) 2.00

CHICKEN CURRY (Ga Lei Gai) . 1.50

GULF PRAWN CURRY (Ga Lei Ha
Kow) 1.35

LOBSTER CURRY (Ga Lei Loong
Hah) In season only 2.25

All Curry Dishes served with steamed long
grain Rice.



魚
FISH

STEAMED ROCK COD (Jum Sek Bon)
— Whole Rock Cod, served with Soyo
Sauce, Peanut Oil Dressing and garnished
with Green Onion Slivers and Chinese
Parsley 1.75

ROCK COD AH MING (Mun Shek Bon)
—Rock Cod simmered with Barbecued
Pork, Black Mushrooms, Green Onions,
Mandarin Orange Rind, Chinese Dates and
Herbs 2.00

SWEET AND SOUR ROCK COD (Teem
Sin Shek Bon)—Whole Rock Cod cooked
with Tomatoes, Celery, Onions and Bell
Peppers in Sweet and Sour Sauce . . 1.75

LOBSTER A LA KAN (See Jup Loong
Hah Kow)—In season only. Tender Lob-
ster Meat Sautéed with Black Bean
Sauce 1.75

LOBSTER KANTON* (Yeong Loong
Hah) — In season only. Lobster Meat
blended with Water Chestnuts, Bamboo
Shoots, Mushrooms and Pork; stuffed and
steamed in original shell 4.50

SMOKED OYSTER TUMBLE (Ho See
Soong)—Imported Smoked Oysters, minced
and sautéed with Bamboo Shoots, Water
Chestnuts, Vegetables and Meat . . . 2.00

PRAWNS ALA KAN (See Jup Hah Kow)
—Shelled Gulf Prawns Sautéed with Black
Bean Sauce 1.40

SANDABS VILLAGE STYLE (Mun Top
Sah) — Sandabs simmered with Black
Mushrooms, Ginger Root, Bamboo Shoots
and Barbecued Pork 1.50

DEEP FRIED FRESH SQUID (Jow Yow
Yee)—In season only. Tender Pacific Coast
Squid deep fried in batter 1.25

PRAWNS EN SHELL (Gon Jeen Ha) —
Gulf Prawns "dry" fried in shell with
Herbs 1.50

OYSTER SAUCE ABALONE (Ho Yow
Soo Bow) — Tender imported Abalone,
cubed and cooked in Oyster Sauce . . 2.00



早定

GLUTINOUS RICE CHICKEN* (Naw
Mai Gai) — Whole boned Chicken sea-
soned and stuffed with Glutinous Rice and
Ham. (Serves 3 or 4) 5.50

BIRD'S NEST SQUAB* (Yeen Woh Bok
Opp)—Whole Squab stuffed with choice
Bird's Nest, steamed and served en Cas-
serole in rich Broth. (Serves 3) . . . 5.00

BIRD'S NEST CHICKEN* (Yen Woh
Gai)—Prepared same as Squab . . . 5.50

GOLD COIN CHICKEN* (Gum Cheen
Gai)—Alternate Squares of Ham, Chicken,
and Pork barbecued together; served en
Brochette with tiny hot steamed Buns.
(Serves 3) 4.00

DUCK SAI WOH* (Sai Woh Opp) —
Whole Boned Duck, braised, then steamed
with special Condiment Sauce until tender.
(Serves 4) 5.50

SOYO CHICKEN* (See Yow Gai) —
Chicken cooked in special spiced Wing
Nien Sauce 2.50

SQUAB CHUNG KWONG* (Chung
Kwong Bok Opp)—Steamed whole Squab,
dusted with Herbs, Spices and Water
Chestnut Flour, then deep fried . . . 2.75

STUFFED CHINESE SQUASH* (Yeong
Mo Gwa) — In season only. Baby Squash
stuffed and steamed with Meat and Vege-
table Patty 1.50

SQUAB SAI WOH* (Sai Woh Bok Opp)
—Prepared same as Duck (Serves 3) . 5.50

CHICKEN LIVER AH HOY* (Gum Buoy
Ngun Jon) — Spiced pieces of Chicken
Liver, Side Pork and Gulf Prawns slowly
barbecued on Skewer until tender . . 2.50

STUPPED MUSHROOMS* (Yeong
Doong Goo) — Large Black Mushrooms
filled with a delightful combination of
Seasonings, Meats and Vegetables . . 1.75

SQUAB CONFUCIAN (Tung Gee Bok
Opp)—Tender Squab marinated in Spices
and Rose Liqueur then steamed and served
with Special Sauce 2.75

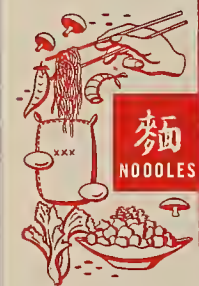
*Advance Notice Required.



YEONG JO FRIED RICE (Yeong Jo Chow Fon)—*Combined with Garden Peas, Diced Shrimps, Barbecued Pork, Green Onions, Shredded Lettuce* 1.25

BEEF RICE en CASSEROLE (Ngow Yuke Fon) 1.25
CHICKEN RICE en CASSEROLE (Gai Kow Fon) 1.50

SQUAB RICE en CASSEROLE (Bok Opp Fon) 1.50



KAN'S CHICKEN PAN FRIED NOODLES (Sang Gai See Chow Mein)—*Pan Fried Noodles with Chicken, Mushrooms, Bamboo Shoots, Sugar Peas and Vegetables* 1.75

YEE FOO NOODLES (Yee Foo Mein)—*Fried Noodles cooked in Thick Soup with Diced Duck, Bamboo Shoots, Water Chestnuts, Mushrooms and Garden Peas* 1.35

MUN YEE NOODLES (Mun Yee Mein)—*Soft Noodles cooked in rich Gravy, topped with sliced Abalone, Chicken Giblets, Chinese Chard and Prawns* 1.35

FRIED WON TON (Jow Won Ton) — *Crisp fried Chinese Ravioli served with Sweet and Sour Sauce of Tomatoes, Green Pepper and Barbecued Pork* 1.50

YEE FOO WON TON—*Prepared same as the Noodles* 1.35

WOH NOODLES (Woh Mein)—*Noodles cooked in Rich Clear Soup with sliced Abalone, Prawns, Chicken Livers, Mushrooms, Bamboo Shoots and Chard* 1.35

WOH WON TON—*Prepared same as the Noodles* 1.35

MUN YEE WON TON—*Prepared same as the Noodles* 1.35

GON LOW NOODLES (Gon Low Mein)—*Deliciously seasoned, soft Noodles mixed with Bean Sprouts, Barbecued Pork and Spices* 1.35

GON LOW WON TON—*Prepared same as the Noodles* 1.35



MANDARIN ORANGES . . .35

FRESH PINEAPPLE (In Season) . .75

SESAME COOKIES . .30

ALMOND COOKIES . .30

FORTUNE COOKIES . .30

POT OF JASMINE OR OOLONG TEA . .25



Kan's Nine Course Peking Duck Dinner — \$35.00

Serves Eight Persons

(Two Days Advance Notice Required)

MELON CUP SOUP (Doong Gwa Joong)

"The Piece de Resistance"—PEKING DUCK (Ka Law Opp) Served with Hot Steamed 9 Layer Buns

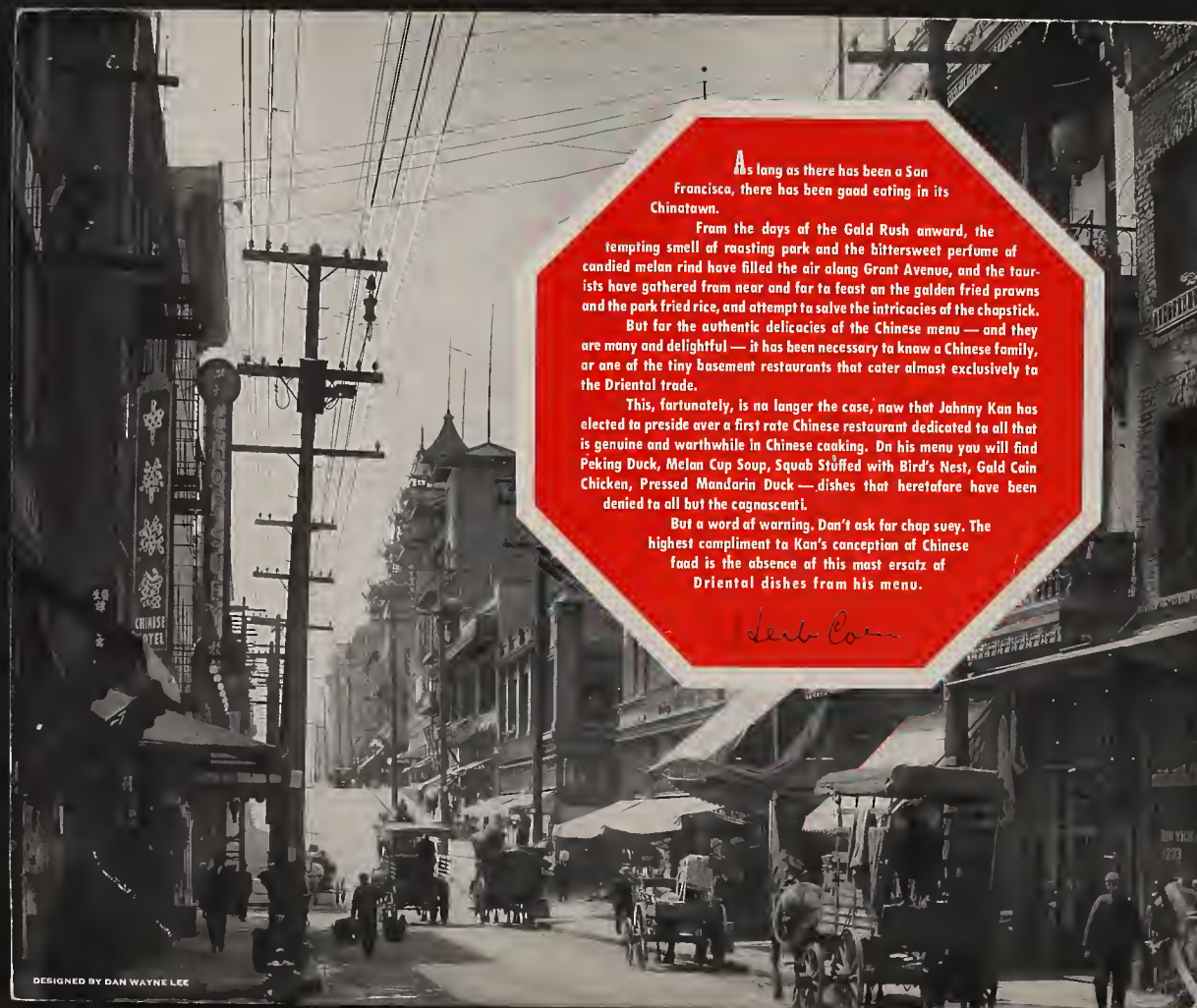
SWEET AND SOUR PINEAPPLE PORK (Goo Lo Yuke) VEGETABLE IN SEASON

CHICKEN IN PARCHMENT (Gee Bow Gai) HOP TO GAI KOW (Walnut Chicken)

PRECIOUS FLOWER EGG (Gwai Fah Don) YEONG JO FRIED RICE (Yeong Jo Chow Fon)

DESSERT — ASSORTED CHINESE TEA CAKES KAN'S EXOTIC ALMOND EYE

CHOICE OF — OOLONG, JASMINE OR HOONG TEA



As long as there has been a San Francisco, there has been good eating in its Chinatown.

From the days of the Gold Rush onward, the tempting smell of roasting pork and the bittersweet perfume of candied melon rind have filled the air along Grant Avenue, and the tourists have gathered from near and far to feast on the golden fried prawns and the pork fried rice, and attempt to solve the intricacies of the chopstick.

But for the authentic delicacies of the Chinese menu — and they are many and delightful — it has been necessary to know a Chinese family, or one of the tiny basement restaurants that cater almost exclusively to the Oriental trade.

This, fortunately, is no longer the case, now that Johnny Kan has elected to preside over a first rate Chinese restaurant dedicated to all that is genuine and worthwhile in Chinese cooking. On his menu you will find Peking Duck, Melon Cup Soup, Squab Stuffed with Bird's Nest, Gold Coin Chicken, Pressed Mandarin Duck — dishes that heretofore have been denied to all but the cognoscenti.

But a word of warning. Don't ask for chop suey. The highest compliment to Kan's conception of Chinese food is the absence of this most ersatz of Oriental dishes from his menu.

Lester Coe

DESIGNED BY DAN WAYNE LEE



Kan's
708 GRANT AVENUE - CHINATOWN
SAN FRANCISCO, CALIFORNIA

STAMP

Write Message Here:

To

From: _____



708 GRANT AVE. • CHINATOWN
SAN FRANCISCO

RED WINES			
No.		1/2 Bottle	Bottle
1.	ALMADEN Mountain Red Burgundy	1.25	2.25
2.	Beringer Bros. Burgundy	1.25	2.25
3.	Wente Bros. Burgundy	1.25	2.25
ROSÉ WINES			
4.	ALMADEN Grenache Rosé	1.25	2.25
5.	Wente Bros. Valle de Oro Rosé	1.25	2.25
WHITE WINES			
6.	ALMADEN Mountain White Chablis	1.25	2.25
7.	Wente Bros. Chablis	1.25	2.25
8.	Beringer Bros. Chablis	1.25	2.25
9.	ALMADEN Dry Semillon (Sauterne)	1.25	2.25
10.	Beringer Bros. Dry Sauterne	1.25	2.25
11.	Wente Bros. Dry Semillon (Sauterne)	1.25	2.25
12.	ALMADEN Grey Riesling	1.25	2.25
13.	Beringer Bros. Riesling	1.25	2.25
14.	Wente Bros. Riesling	1.25	2.25

KAN'S WINE FEATURE

No. 4. ALMADEN Grenache Rosé
(Pink Wine—Served Chilled)

... fresh and fragrant as a spring garden ...
delightful with any type of Chinese food

1/2 Bottle for 2 1.25
Bottle for 4 2.25

CHAMPAGNE AND SPARKLING WINES			
15.	ALMADEN Brut Champagne	3.75	7.00
16.	Korbel Champagne Sec (California)	3.75	7.00
17.	Mumm's Extra Dry Champagne (France)	4.50	8.50
18.	ALMADEN Sparkling Burgundy	3.75	7.00
19.	Mumm's Cordon Rouge (France)	6.50	12.50

Another KAN'S Original The ALMOND EYE65
Most Exotic After Dinner Drink ever Concocted!

KAN'S APPETIZERS

Barbecued Spareribs	1.25
Chicken Livers in Butter	1.00
Fried Prawns	1.10
Crispy Won Ton	1.00
Shrimp Puffs	1.00

KAN'S EXOTIC DRINKS

LOTUS CUP75
A delightful cocktail with Lichee fruit, lemon juice, and Bourbon. Sassy and satisfying.	
DRAGON ROSE75
Chinese Rose Liqueur and pineapple juice. A new adventure in flavor and bouquet.	
KAN'S KOOLER	1.00
A cool concoction of Gin and Creme de Menthe. Topped with garden mint.	
LADY JADE	1.00
Light rum and Passion Fruit mix makes this beautiful lady so green. A cool, exotic drink.	
PLANTER'S PUNCH	1.00
The original. Jamaica Rum, lemon juice, orange juice, cracked ice. Long, cool, delicious.	
SNOWFLOWER75
A creamy delight of rum with an aroma of coconut and nutmeg. Very different.	
YUM SING	1.50
Tall, mouth-watering blend of rum, gin and liqueurs with a crowning touch of almond flavor.	
ZOMBIE	1.50
Rum, rum, rum! A long, tall drink that drips tall and long. Fruit juices, flavoring liqueurs.	

We also serve your favorite mixed drinks and cocktails.

Manhattan, Martini, Highballs, Old Fashioned50
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